STRANGE company.

EATS

BITES

house pickle	1
white anchovy + tomato	2
devils on horseback	3
kingfish, watermelon, gin + pepperberry	4
grilled sardine brioche	6
beetroot, horseradish, cashew taco	4
choripan	10

SHARES

mixed olives	4
roast peppers, rosemary, white balsamic	13
olives ascolane + caper mayonnaise	9
burnt eggplant, fetta + soldiers	14
rizzoli anchovies + lemon	14
roast, poached + raw carrots, goats curd + hazelnut	15
mozzarella + tomato, radish, basil, anchovy	24
mushrooms, pearl barley, brazil nut + wild rice	16
smoked duck breast + terrine	18
lamb ribs, cumin salsa, green tomatoes	20
mullet, white bean, jamon + caperberry	22
grilled octopus, basil + almond	16
crispy potatoes	9
chef's selection for 2	65

CURED MEATS

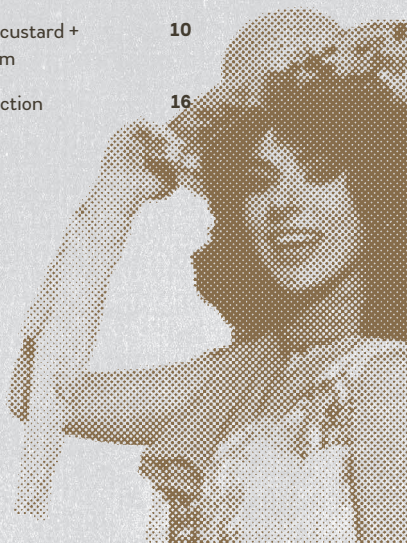
bresaola	9
prosciutto di parma	9
venison chorizo	9
jamon serrano	9
fennel cacciatore	9
duck liver pâté	9
four of the above	28

CHEESE

udder delights brie, fig compote	13
cambray farmhouse gold, pickled nectarine	13
divine dairy organic blue, orange, thyme, honey + walnuts	13
meredith marinated goats, apricot relish	13
three of the above	32

DESSERT

strange chocolate truffle	2
apple + salted caramel cornetto	7
doughnuts, custard + mulberry jam	10
dessert selection	16



STRANGE company.

BEER

TAPS

Last Drop Pilsner	9
Otherside Festive Ale	9
Feral Hop Hog	9
Eagle Bay Pale Ale	9
Nail Brewing Red Ale	9
Guest Brewery...	MP
George the Fox Cider	9

STUBS + TINS

Perth Local	*Lager*	10
Melbourne Bitter	*Australian Lager*	7.3
Peroni	*European Lager*	10
Brooklyn Lager	*New World Lager*	10
Colonial Draught	*Kolsch*	10
Stone & Wood Pacific Ale	*Australian Ale*	10.5
Blanche de Namur	*Belgian Witbier*	12
Boon Oude Geuze	*Lambic Geuze*	20
Eagle Bay Mild	*Midstrength Pale Ale*	9
Pirate Life Pale Ale	*American Pale Ale*	11
Feral Warhog	*West Coast IPA*	13
Fixation IPA	*American IPA*	13
Modus Sonic Prayer	*Delicious IPA*	20
Colonial Small Ale	*Midstrength IPA*	9
Rodenbach Grand Cru	*Flanders Red Ale*	14
Nail Oatmeal Stout	*Oatmeal Stout*	11
Feral Boris	*Russian Imperial Stout*	16

LARGE FORMAT BEER

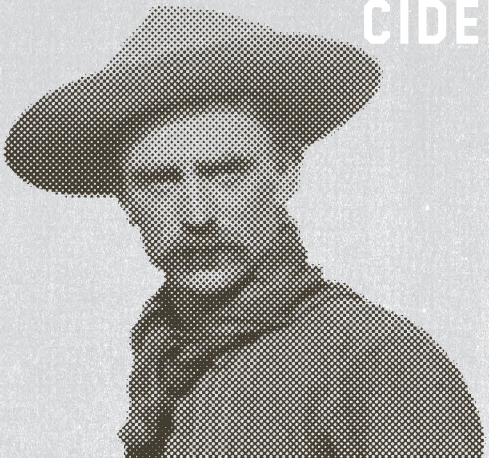
Weihenstephan Hefe	*Hefeweizen*	13.5
Coopers Pale Ale Longneck	*Australian Pale Ale*	15.5
Anderson Valley Boont Barl	*Bourbon Barrel Amber*	28
2016 Dainton Manhattan Ale	*Whiskey Barrel-aged Imperial Rye*	37
Renaissance Stonecutter's Scotch Ale	*Scotch Ale*	26
8 Wired	*iStout Imperial Stout*	28
Mountain Goat Imperial Stout	*Lark Whisky Barrel Aged Imperial Stout*	60
La Sirène Praline	*Belgian Chocolate Ale*	47

FRUIT + SPICE

Royal Jamaican	*Ginger Beer*	11
Young Henry's Cloudy	*Apple Cider*	10
Gypsy Pear Cider	*Pear Cider*	9
Custard & Co Scrumpy	*Scrumpy Cider*	11

THERE ARE NO STRANGERS HERE; ONLY FRIENDS YOU HAVEN'T MET YET. — *William Butler Yeats*

CIDER



VINO

RED House wine on tap $9 glass | $28 carafe

LIGHT + EASY

2010	Galli Estate Artigiano Sangiovese	*Heathcote*		65
2016	Murdoch Hill The Surrey Pinot Meunier	*Adelaide Hills*		70
2012	Denton View Hill Nebbiolo	*Yarra Valley*		84
2014	Golden Goose Pinot Noir	*Wairarapa, NZ*		60
2014	Lillian Lefroy Brook Pinot Noir	*Pemberton*		75
2015	Yarra Yering Light Dry Red Pinot Noir/Shiraz	*Yarra Valley*		95
2013	Hurley Hommage Pinot Noir	*Mornington*		100
2012	Picardy Tete de Cuvee Pinot Noir	*Pemberton*		125
2015	Felton Road Cornish Point Pinot Noir	*Central Otago, NZ*		140

BRIGHT + JUICY

2015	Beal Estate Little Red	*Adelaide Hills*		49
2014	Head Nouveau Touriga/Montepulciano	*Barossa*		45
2015	SC Pannell Tempranillo/Touriga	*McLaren Vale*		65
2014	Andrew Seppelt No. 4 Shiraz/Grenache/Mataro/Cinsault	*Barossa*		65
2014	Yering Station Shiraz/Viognier	*Yarra Valley*		53
2014	Luke Lambert Syrah	*Yarra Valley*		75
2013	Kaesler Avignon Grenache/Mourvedre	*Barossa*		70

FUNKY, WILD + CURIO

2014	Lucy Margaux Village of Tiers Pinot Noir	*Adelaide Hills*		70
2016	Unico Zelo Truffle Hound Nebbiolo	*Adelaide Hills*		53
2016	Express Winemakers Tempranillo	*Great Southern*	13	65
2016	Harvest Syrah	*Adelaide Hills*		52
2015	Jauma Genovese Grenache	*McLaren Vale*		65

EARTH, SPICE + STRUCTURE

2012	Picardy Shiraz	*Pemberton*	10.5	50
2014	Rosily Cabernet Sauvignon	*Margaret River*	11.5	55
2012	Clairault Estate Cabernet Sauvignon	*Margaret River*		65
2011	Chateau Pey la Tour Bordeaux Superiore	*Bordeaux, Fr*		70
2012	Leeuwin Estate Art Series Cabernet Sauvignon	*Margaret River*		130
2011	Cullen Diana Madeline Bordeaux Blend	*Margaret River*		180

ROUND + RICH

2014	Serafino Shiraz	*McLaren Vale*	12.5	60
2013	Rusden Black Guts Shiraz	*Barossa*		125
2012	Soul Growers ElMejor Cabernet/Mourvedre/Shiraz	*Barossa*		120
2014	Victory Point The Mallee Root Malbec/Cab Sauv/PV	*Margaret River*		65
2012	Katnook Estate Cabernet Sauvignon	*Coonawarra*		85
2011	Cassiodorus Cabernet Sauvignon	*Margaret River*		95
2013	Charles Melton Nine Popes GSM	*Barossa*		115
2014	Jasper Hill Georga's Paddock Shiraz	*Heathcote*		140
2014	The Standish Shiraz	*Barossa*		160

STRANGE company.

SPARKLING

NV	Segura Viudas Brut Reserva Cava	*Torrelavit, Sp*	**10**	**45**
2015	Borgo Molino Prosecco	*Veneto, It*	**12**	**55**
2014	Voyager Estate Project Sparkling	*Margaret River*	**14**	**70**
NV	Stefano Lubiano Brut Reserve	*Granton, Tas*		**90**
NV	Laherte Freres Extra Brut	*Champagne, Fr*		**100**
NV	Laurent Perrier Brut	*Champagne, Fr*		**120**
NV	Canard Duchene Charles VII Blanc de Blanc	*Champagne, Fr*		**160**

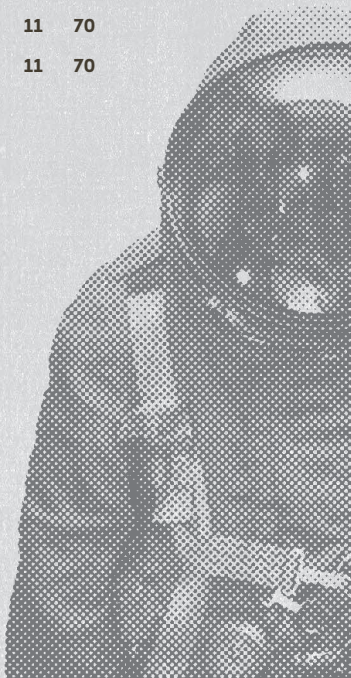
ROSE

2015	Pierre et Papa Cinsault	*Languedoc, Fr*	**10**	**45**
2016	Mon Tout Shiraz	Margaret River	**11**	**50**
2015	Paul Nelson Maison Madeleine Grenache/Mouvedre	*Ferguson Valley*	**14**	**65**
2015	Rimauresq Cru Classé	*Côtes de Provence*		**65**

STICKY

NV	Valdespino el Candado Pedro Ximenez	**10**	
2013	Brown Brothers Patricia Noble Riesling *375ml*	**11**	**70**
2015	Carpe Diem Passito Dolce Sauvignon blanc *375ml*	**11**	**70**
2011	Niepoort Late-Bottled Vintage Port 375ml	**11**	**70**

VINO



STRANGE company.

VINO

WHITE House wine on tap $9 glass | $28 carafe

FRESH + FRUITY

2016	Watson Family Sauvignon Blanc/Semillon	*Margaret River*	10	48
2016	Stella Bella Semillon/Sauvignon Blanc	*Margaret River*		48
2016	Clairault Sauvignon Blanc/Semillon	*Margaret River*		50
2012	Streicker Bridgeland Block Sauvignon Blanc/Semillon	*Margaret River*		60
2015	Domaine Christian Salmon Sancerre AC	*Loire Valley, Fr*		80
2016	Tom Foolery The Whistle Pinot Gris	*Williamstown/Eden Valley*		50
2012	Josmeyer Le Kottabe Riesling	*Alsace, Fr*		80

MINERAL + ACID

2015	Paul Nelson Fume Blanc	*Great Southern*	13.5	60
2015	Whicher Ridge Sauvignon Blanc	*Geographe*		75
2015	Schwartz Chenin Blanc	*Barossa*		45
2016	Pizzini Pinot Grigio	*King Valley*		55
2016	Unico Zelo Slate Farm Fiano	*Clare Valley*		90
2016	La Violetta Das Sakrileg	*Denmark*	15	75
2016	Singlefile Porongurup Riesling	*Porongurup*		60
2016	Ochota Kids of the Black Hole Riesling	*Adelaide Hills*		73
2016	Marchand and Burch Villages Chardonnay	*Pemberton*		70

STRUCTURE + BODY

2010	Lillian Viognier	*Pemberton*		65
2016	Didi Sammion Semillon	*Barossa*		70
2007	Alkoomi Wandoo Semillon	*Frankland River*		70
2014	Tahbilk Roussane/Marsanne/Viognier	*Central Victoria*		58
2015	Rusden Christian Chenin Blanc	*Barossa*		65
2014	Picardy Chardonnay	*Pemberton*	14.5	70
2010	Galli Est. Pamela Chardonnay	*Sunbury*		80
2015	Las Vino St Mary's Jerusalem Chardonnay	*Margaret River*		100
2013	Leeuwin Estate Art Series Chardonnay	*Margaret River*		160
2014	Greystone Gewürtztraminer	*Waipara, NZ*		58

COCKTAILS

STRANGE company.

SPRITZ

Afternoon on the Porch — *Moonshine* — 18
Sweet Tea Moonshine + Grizz Fizz

Apple Tonique — *Moonshine + Tonique* — 16
Melbourne Moonshine Apple Pie, Maidenii Quinquina + Soda

SHAKEN

El Gallo — *Tequila* — 19
Cuervo tradicional, Cocchi Rosa, Lemon + Agave

Strange Brew — *Gin + Juice* — 17
Gin, Pineapple, Citrus + Hop Hog

Old Cuban — *White Rum* — 19
Angostura Reserva White, Lime, Mint + Blanc de Blanc

House Spiced Daiquiri — *Spiced Rum* — 19
Lime, WHSR 2.0, Simple Syrup

Lazy Daisy — *Gin* — 19
Westwinds Sabre, Lime, St Germain Elderflower, Chartreuse

Miss Marple — *American Whiskey* — 18
Buffalo Trace, Lemon, Marmalade

Blood + Sand — *Japanese Whisky* — 20
Suntory Whisky, Vermouth, Orange, Cherry Heering

STIRRED

Gimlet — *Gin* — 20
Westwinds Sabre + Lime

Lemon Butter Old Fashioned — *Butter Vodka* — 22
666 Butter Vodka, Sugar, Riesling + Quince Bitters

Chrysanthemum — *Vermouth* — 18
Vermouth, DOM Benedictine, Absinthe, Bitters

Borrowed Time — *Spiced Rum* — 19
House Spiced Rum, Pedro Ximenez, Maidenii Sweet Vermouth

WE WERE NOT A HUGGING PEOPLE. IN TERMS OF EMOTIONAL COMFORT IT WAS OUR BELIEF THAT NO AMOUNT OF PHYSICAL CONTACT COULD MATCH THE HEALING POWERS OF A WELL MADE COCKTAIL. — *David Sedaris*

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